
Creole Meuniere Sauce

Servings: 8

From the Kitchen of Brett Broussard

1 stick butter

1/4 cup parsley

2 tablespoons lemon juice

2 tablespoons Worcestershire sauce

Heat 3/4 stick of butter until brown over medium heat. Add chopped parsley and let cook for 30 seconds. Add lemon juice and worcestershire sauce. Remove from heat and fold in the remaining 1/4 stick cold butter.